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America's Most Famous Dessert

JELL-O

This edition of the Jell-O Book has been made for the great multitude of housewives who wish to know, "from start to finish," how to make up *all kinds* of Jell-O desserts and salads.

All housewives know that a plain Jell-O dessert is made by dissolving the contents of a package of Jell-O in a pint of boiling water and cooling it.

PLAIN AND "FRUITED" DESSERTS

The six different flavors of Jell-O make six different kinds of plain dessert. Another variety is made by dissolving the Jell-O powder in a pint of boiling water and adding fruit as explained below.

HOW TO ADD FRUIT

Pour a little of the Jell-O of any flavor except Chocolate in the mold, set in a cold place, and when hardened arrange on it the fresh or canned fruit chosen for the dessert. Add just enough cold Jell-O to hold the fruit in place and let it harden. Then pour on the rest of the Jell-O, or add more layers of fruit in the same way.

One of the most popular of the "fruited" Jell-O recipes follows here as an example.

"FRUITED" ORANGE JELL-O

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour a little of the Jell-O into the mold, lay in sliced oranges, add a little cold Jell-O, let it harden, then add another layer of oranges and more Jell-O until the mold is full. Serve plain or with whipped cream.

Jell-O is packed in six flavors—Raspberry, Strawberry, Cherry, Orange, Lemon and Chocolate.

Where Jell-O is made

WHIPPED JELL-O

And then, again, there is whipped Jell-O.

With a Dover or Ladd egg beater Jell-O can be whipped easily as heavy cream is whipped. And whipping Jell-O opens the way to a great many desserts altogether different in appearance and even in flavor from the unwhipped variety. Bavarian creams and "snows" and "whips" of many kinds are made easily and economically of whipped Jell-O. The process of whipping Jell-O is described below. Recipes for more than a dozen different desserts of this character are given in this book, beginning on page 7.

HOW TO WHIP JELL-O

Begin to whip the jelly when it is cool and still liquid—just as it begins to thicken—and whip until it is of the consistency of whipped cream. Use a Dover or Ladd egg-beater and keep the Jell-O cold while whipping by setting the dish in cracked ice, ice water or very cold water. A tin or aluminum quart measure is an ideal utensil for the purpose. Its depth prevents spattering, and tin and aluminum quickly admit the chill of the ice or cold water.

DESSERT OR SALAD

"Combination" fruit salads that can be served either as dessert or salad are becoming very popular. To make them, follow the directions given in recipes in this book for desserts or salads containing fruit.

Or, to make them without molds, pour the Jell-O into a square shallow pan, set in a cold place and when beginning to thicken add grapes, cherries or such bits of fruit as may be at hand, and allow to harden. When ready to serve, dip a knife in warm water and cut in squares, one for each individual.

As a dessert, serve plain or with whipped cream. As a salad, serve on lettuce leaves with or without fruit salad dressing, at choice.

Jell-O of any flavor except Chocolate may be used for desserts and salads containing fruit. Following is a typical recipe.

JELL-O FRUIT CUP

Cut up any fruit in season, place in glasses and pour over it any flavor of Jell-O just as it begins to thicken. When hard, top with whipped cream and garnish; or, serve as a fruit salad with fruit salad dressing instead of whipped cream.

The "Fruit Pudding" to which the next recipe (top page 3) applies is distinctly a dessert.

FRUIT PUDDING

Dissolve a package of Jell-O, any flavor, in a pint of boiling water. When it begins to thicken, stir in a handful of seeded raisins, a few nutmeats, a dozen dates, six figs, and a banana sliced. Turn into a mold and set in a cold place to harden. Serve with whipped cream.

JELL-O JAMBOLAYA

Fill a mold or tall glasses a little more than half full of mixed sliced fruits, oranges and bananas and other fruits in season. Dissolve a package of Orange Jell-O in a pint of boiling water. When cool, pour it over the fruit in the mold or glasses. Chopped nuts may be added. Set away to harden.

LOGANBERRY JELL-O

Dissolve a package of Lemon or Raspberry Jell-O in three-fourths of a pint of boiling water and add one-fourth pint of Loganberry juice. Set away to harden. If Loganberry juice cannot be had, use grape juice instead.

MINT JELL-O

To one and three-fourths cups of water add one-fourth cup of weak vinegar and two tablespoonfuls of sugar. Let come to boiling point; add one-fourth cup of finely chopped fresh mint leaves, and boil one minute. Strain through fine cloth and dissolve one package of Lemon Jell-O in the liquid while it is still at boiling point.

STRAWBERRY JELL-O

Dissolve a package of Strawberry Jell-O in a pint of boiling water. Pour into a bowl or mold and set in a cold place to harden. When set, turn out on a plate and serve plain or with whipped cream.

Strawberry Jell-O

THE WEDDING PRESENT

JELL-O AND BAKED APPLES

Bake six medium-sized or small apples with cores removed and replaced with brown sugar and chopped nuts. When cold, arrange the apples in a pan and cover them with Raspberry Jell-O (one package dissolved in a pint of boiling water). After the Jell-O has set, cut into squares, using a knife dipped in hot water, and serve with whipped cream. Or place apple in a cup and pour the Jell-O over.

MAPLE WALNUT JELL-O

Dissolve a package of Orange Jell-O in one-half pint of boiling water. Add one-half pint of maple syrup. When nearly cold, add a cupful of walnut meats. Serve with whipped cream.

MRS. RORER'S BAVARIAN CREAM

Dissolve a package of Orange Jell-O in a pint of boiling water. Add half a cup of sugar and stand aside to harden. Then fold in a pint of whipped cream and turn into mold. Serve very cold.

PLUM PUDDING

Dissolve a package of Lemon Jell-O in a pint of boiling water, and while it is still hot stir in three-fourths cup Grape Nuts, three-fourths cup seeded raisins, three-fourths cup English walnut meats, three-fourths cup cooked prunes and one-fourth cup citron—all cut fine; one-half teaspoonful cinnamon, one-fourth teaspoonful cloves. Salt to taste. Mix and let harden. Serve with whipped cream or pudding sauce.

CHOCOLATE CREAM DESSERT

Dissolve a package of Chocolate Jell-O in one pint milk brought to boiling point. When cool fill glasses partly full. Let harden. Rub two bananas through a sieve, add two tablespoonfuls sugar and one cup heavy cream, and beat until thick. When ready to serve fill the glasses with the cream mixture and sprinkle with a very little sugar and cocoa stirred together.

SPICED JELLIED PEACHES

Dissolve a package of Orange Jell-O in one cup of boiling water. Add a cup of juice from spiced peaches—or canned peach juice that has been spiced; line the bottom of large or small molds. When firm arrange on this a cup of spiced or canned peaches cut fine and add the remaining Jell-O, which should be cold but liquid. Set aside to harden. Serve as a relish.

COFFEE JELL-O

Dissolve a package of Lemon Jell-O in one pint of strong coffee while it is still at boiling point. Take from fire and add two tablespoonfuls sugar. Set away to harden. Serve with sweetened whipped cream.

COUPE SANTA MARIE

Dissolve a package of Orange Jell-O in a pint of boiling water. Fill sherbet glasses one-fourth full with mixed chopped fruits that are in season; peaches, apples, grapes, bananas or small fruits. Pour over enough Jell-O to fill the glasses two-thirds full. When hard, heap on whipped cream and place a cherry on top.

JELL-O IN QUARTER ORANGES

Dissolve a package of Jell-O, any flavor except Chocolate, in a pint of boiling water. Cut oranges in halves and scoop out all the pulp. Fill them with cool Jell-O. When hard, with a thin, sharp knife that has been dipped in hot water, cut the halves in two, making quarters.

CHOCOLATE JELL-O

Dissolve a package of Chocolate Jell-O in a pint of milk that has been brought to boiling point. Pour into a bowl or mold, or divide into individual desserts by using small molds or teacups instead of one large mold, and set away to harden.

BERRY FRAPPÉ

Dissolve a package of Raspberry or Strawberry Jell-O in a pint of boiling water. Whip as directed on page 2 and pile into frappé glasses partly filled with crushed fresh raspberries or strawberries. A cup of whipped cream may be folded into the whipped Jell-O if desired. Use canned berries when fresh fruit is out of season.

MOCHA CHARLOTTE

Dissolve a package of Chocolate Jell-O in one and three-quarters cups of coffee (moderate strength) which has been strained through a fine cloth and heated to boiling point. Add the Jell-O slowly, stirring meanwhile, and add one-eighth teaspoonful salt. When cold and beginning to thicken, add one teaspoonful vanilla and one-half cup heavy whipped cream. Mold in individual molds. Serve with whipped or plain cream slightly sweetened, or custard dressing.

NUT FRAPPÉ

Dissolve a package of Jell-O, any flavor, in a pint of boiling water. Set aside to harden. Stir four tablespoonfuls of sugar into one-half pint of whipped cream. When Jell-O is just on the point of setting, mix Jell-O and whipped cream by beating with a fork, and add one cup chopped nuts. Serve in sherbet glasses with fresh or preserved fruit, saving some of the nuts to use as a garnish.

CHOCOLATE WALNUT JELL-O

Dissolve a package of Chocolate Jell-O in a pint of milk brought to boiling point. When it begins to harden, add one-half cup of English walnut meats and half a dozen figs cut up fine. Set away to harden. Serve plain or with whipped cream.

JELL-O WHIPS

See directions on page 2 for whipping Jell-O

FRUIT WHIP

Dissolve a package of Jell-O, any flavor except Chocolate, in a pint of boiling water. When Jell-O is cold, whip to consistency of whipped cream. Add two sliced bananas, one small can of grated pineapple, two oranges cut into small pieces and one-half cup of nutmeats. Turn into mold to harden.

ORANGE SNOW

Dissolve a package of Orange Jell-O in one-half pint of boiling water. To the juice of a good sized orange add enough cold water to make one-half pint and add to Jell-O. When cold but still liquid, whip to consistency of whipped cream. Turn into mold and let harden. Serve with a custard that has been flavored with the grated rind of the orange. A Lemon Snow can be made in the same way by using Lemon Jell-O and lemon juice instead of orange juice.

RASPBERRY TIP

Dissolve a package of Raspberry Jell-O in a pint of boiling water. Pour a little Jell-O into mold and in setting to cool tip the mold slightly. Whip one-third of the remaining Jell-O and when jelly in the mold is hard add the whipped Jell-O, keeping the mold in same position. When the whipped Jell-O has hardened, straighten the mold and with a spoon add the rest of the plain Jell-O.

Raspberry Tip Jell-O

STRAWBERRY WHIP

Dissolve a package of Strawberry Jell-O in half a pint of boiling water. When cold and still liquid, add half a pint of strawberry juice and whip. Then fold in one cup of the crushed strawberries from which the juice was drained. Set in a cold place to harden.

PRUNE WHIP

Dissolve a package of Orange Jell-O in a pint of boiling water. Prepare one cup of stewed prune pulp. When the Jell-O is cold and still liquid, whip to the consistency of whipped cream and add the prune pulp and two tablespoonfuls of granulated sugar.

CHERRY WHIP

Dissolve a package of Cherry Jell-O in a pint of boiling water. When cold and still liquid, whip to consistency of whipped cream. Pile into a glass dish or serve in individual glasses with whipped cream or custard sauce (recipe page 11).

JELL-O AND RASPBERRY JAM

Dissolve a package of Raspberry Jell-O in one and one-half cups boiling water. When cold and still liquid, whip till it will drop from spoon in a lumplike mass, then fold in one-half cup raspberry jam and one-half pint whipped cream.

PEACH WHIP

Dissolve a package of Lemon or Orange Jell-O in one-half pint of boiling water. When cold and still liquid, add half a pint of peach juice and whip. Then fold in one cup whipped cream and one cup crushed peaches from which the juice has been drained, and mold.

PINEAPPLE BAVARIAN CREAM

Dissolve a package of Lemon Jell-O in one-half pint boiling water. Cool slightly, then add one-half pint juice from canned pineapple. When cold and beginning to thicken, whip until it will drop from a spoon in a lumplike mass, and quickly fold in one cup of grated pineapple. Add two cups whipped cream sweetened. Pile lightly in stem glasses and garnish with cherry ring or pineapple.

RASPBERRY BAVARIAN CREAM

Sprinkle half-cup sugar over one pint fresh raspberries and let stand a few minutes. Dissolve a package of Raspberry Jell-O in a little less than a pint of boiling water, then add juice from raspberries to make one pint liquid. When cold and beginning to thicken, whip until it will drop from spoon in a lumplike mass. Fold in one cup cream, whipped and sweetened, and the berries. Serve in sherbet cups or stem glasses.

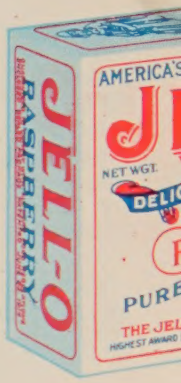
Canned raspberries may be used by draining the juice from them and adding it to water to make one pint liquid.

LEMON JELL-O

MOST POPULAR FOR VARIED USE

Lemon Jell-O is delightful either as a plain dessert or in combination with fruit and nutmeats. It is used for Bavarian creams, "snows" and other whips, and for making salads that are not only beautiful but incomparably appetizing. Jell-O salads are never messy.

All of the salads for which recipes are given in this book, with three exceptions, are made by using Lemon Jell-O.



Lemon Jell-O

PARADISE PUDDING

One of the best of the many substantial Jell-O dishes is Paradise Pudding as made from the following recipe:

Take one-quarter pound blanched almonds, one dozen marshmallows, one dozen candied cherries, one-half dozen macaroons. Cut these fine and stand aside in a cool place. Dissolve a package of Lemon Jell-O in a pint of boiling water, and when cold set the dish in cold (or ice) water and whip to consistency of whipped cream. Then fold in one cup of whipped cream, the cut fruit and one-quarter cup of sugar. Turn into a square pan and set in a cold place to harden. Serve in slices.

Paradise Pudding

NEAPOLITAN JELL-O

Layer pieces are made in great variety, with all layers of plain Jell-O, or all whipped, or alternate plain and whipped. The most common one of four layers is made as follows:

Dissolve a package of Lemon Jell-O in a pint of boiling water. Pour two-thirds of it into a mold of proper shape and when it has set, whip the rest, pour it on and let it harden. Dissolve a package of Strawberry or Raspberry Jell-O in a pint of boiling water and when it is cold, put two-thirds of it, a spoonful at a time, on the Lemon Jell-O. For the fourth layer, whip the rest of the Strawberry or Raspberry Jell-O and pour it on the hardened plain layer.

A three-layer piece is made by whipping half the Jell-O from one package, any flavor except Chocolate, and making two layers of it, with a layer of the unwhipped part between them.

As whipping Jell-O doubles its bulk, care should be taken to follow the above rule relative to quantities. In four-layer pieces, especially, the layers should be as nearly as possible of uniform thickness.

For a two-layer piece with both layers whipped, use Lemon Jell-O for one and Raspberry or Strawberry Jell-O for the other, half of the full pint of each being whipped and the rest served in some other way. All can be used, of course, if a large dessert is desired.

Each layer must be hard before others are added.

Serve with whipped cream or the custard for which recipe is given below. This custard is particularly good with whipped Jell-O.

CUSTARD CREAM SAUCE FOR JELL-O

Scald one cup milk in double boiler. Beat yolks of two eggs, add three tablespoonfuls sugar, and pour on the scalded milk. Pour back into double boiler and stir until creamy. Take from the hot water, cool and flavor with one-half teaspoonful vanilla.

ROMAN SPONGE

Dissolve a package of Cherry Jell-O in a pint of boiling water. When cold, whip to consistency of whipped cream. Then add one cup whipped cream, one-half dozen macaroons crushed, and a handful of chopped nuts. Set away to harden. Garnish with cherries and serve with whipped cream.

SNOW PUDDING

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold and still liquid, whip with an egg-beater to consistency of whipped cream. Let stand till firm and then pile by spoonfuls into sherbet glasses and serve with custard flavored with grated rind of fresh lemon.

APRICOT WHIP

Cook one-half pound of dried apricots and sweeten as for sauce. Drain juice, add enough water to make one pint, heat to boiling point and dissolve a package of Orange Jell-O in it. When cold, set in ice or very cold water and whip with Dover egg-beater to consistency of thick whipped cream. Then add the drained apricots after they have been put through a colander. Serve with custard (see recipe on page 11) or whipped cream.

APPLE SNOW JELL-O

Dissolve a package of Raspberry Jell-O in a pint of boiling water. When partly cold turn into sherbet glasses, filling three-quarters full. When firm pile Apple Snow on top. For an Apple Snow that is particularly good with Jell-O if served immediately after being made, grate one large apple and fold in beaten whites of two eggs and four tablespoonfuls sugar.

SURPRISE LEMON JELL-O

Dissolve a package of Lemon Jell-O in one-half pint boiling water. Cool and add one-half pint orange juice (the juice of three small or two large oranges). When cold and still liquid, whip to consistency of whipped cream. Fold in one cup whipped and sweetened cream, one-half cup chopped nuts, one-half cup chopped figs.

ORANGE JELL-O

Dissolve a package of Orange Jell-O in a pint of boiling water and pour into mold. Serve plain or with custard sauce or whipped cream. In the illustration below the molded dessert is garnished with sliced pears and cherries.

Orange Jell-O

JELL-O SALADS

The beauty of Jell-O is nowhere more evident than in its use in salad making. The delicate colors in the Jell-O fruit flavors combine perfectly with the deeper and darker colors of fruits and vegetables. All the following salad recipes are made up so easily that you will not wonder that everyone who tries them says, "It's so simple." And when Jell-O is used for salads, they are never messy, but are molded neatly and beautifully.

TOMATO JELL-O SALAD

Cook one pint tomatoes together with one slice onion and one celery stalk for five minutes. Strain and add one teaspoonful vinegar, one-fourth teaspoonful salt, pinch red pepper and water sufficient to make one pint liquid. Heat to boiling point and dissolve one package Lemon Jell-O in the mixture. Mold in individual molds and serve on lettuce leaves with salad dressing.

CALIFORNIA SPECIAL

To the juice from a can of white cherries add enough water to make a pint. Heat to boiling point and dissolve a package of Lemon Jell-O in it. When it begins to thicken add a cup of chopped white cherries, half a cup of nutmeats, half a cup of celery. Set away to harden. Serve with mayonnaise dressing.

NEW MANHATTAN SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. While it is cooling, chop one cup tart apples, one cup English walnuts, one cup celery. Mix these ingredients, season with salt, and pour over them the Jell-O. Cool in individual molds. Serve with mayonnaise or French dressing.

BEAUTY SALAD

Dissolve a package of Raspberry Jell-O in a pint of boiling water and fill individual molds or cups one-fourth full. Let harden. Coarsely chop three bananas, sprinkle with lemon juice, and add half a cup of English walnut meats coarsely chopped. Put the mixture in the molds and pour on rest of Jell-O when it is a cold liquid. At serving time arrange on lettuce, with slices of banana sprinkled with nutmeats around the turned-out Jell-O. Serve with salad dressing.

IMPERIAL SALAD

Drain juice from half a can of pineapple, add one tablespoonful of vinegar and enough water to make a pint. Heat to boiling point and add one package of Lemon Jell-O. Just as Jell-O begins to set, add three slices of canned pineapple cubed, one-half can Spanish pimentos shredded, and one medium size cucumber salted and cut fine. Mold in individual molds or in one large mold and slice. Serve with cream salad dressing.

SPANISH JELL-O SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Mix lightly one cup of finely shredded cabbage, one cup chopped celery, one-half cup chopped pickle and about one-third of a small can of pimentos. Season with salt. Just as Jell-O begins to thicken add the mixture. Mold in teacups or individual Jell-O molds. Serve on crisp lettuce leaves with mayonnaise dressing.

CHERRY SALAD

Dissolve a package of Cherry Jell-O in a pint of boiling water. As it begins to jell add two tablespoonfuls candied ginger cut fine, one cup white cherries and one cup cooked pineapple cut small. Set to harden. Serve with fruit salad dressing.

SPRING SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Let cool until it begins to thicken and add to it one cup nutmeats, two cups chopped cucumbers which have been salted and drained, or one cup chopped celery. Mold and serve on crisp lettuce leaves with salad dressing.

CUCUMBER SALAD

Grate enough cucumber to fill one cup. Add two tablespoonfuls vinegar and pinch of salt. Dissolve a package of Lemon Jell-O in one-half pint boiling water. When cool and beginning to thicken, add cucumber mixture, press through a sieve, add a few drops of green coloring and turn into a pan. When firm cut in squares. Serve on sliced cucumbers or lettuce. Fine with fish.

VARIETY SALAD

Dissolve a package of Cherry or Strawberry Jell-O in a pint of boiling water. Cut off the end of three sweet green peppers and slip into each pepper one hard boiled egg. Fill in around the egg with the Jell-O cooled and place on ice to harden. Cut in slices with a sharp knife. Serve on a lettuce leaf with a red cross cut from pimento placed on center, which will be the yolk of the egg.

PIMENTO SALAD

Dissolve one package of Lemon Jell-O in three-fourths pint of boiling water to which three tablespoonfuls of vinegar have been added. Set in a cool place. When as thick as molasses stir in the following ingredients: three-fourths cup shredded cabbage, three-fourths cup celery cut fine, one pimento cut fine, one-half teaspoonful dry mustard, one-half teaspoonful salt, one tablespoonful minced onion. Mold in large or individual molds and turn on lettuce leaf. Serve with mayonnaise dressing. Nice for stuffing celery, green peppers, or served in beet cups.

ASPARAGUS SALAD

Drain liquid from one can of asparagus tips. Add one tablespoonful vinegar and enough water to make a pint. Add to this one-half cup of chopped celery, one-fourth teaspoonful salt, one small onion. Simmer a few minutes, strain and add package of Lemon Jell-O. Line the bottom of mold with Jell-O and let harden. Then place asparagus tips with strips of green pepper and pimento, and turn the remaining Jell-O over it. Set away to harden. Turn out on lettuce leaves and serve with mayonnaise dressing.

CRANBERRY MOLD

Cook cranberries to make one-half pint pulp, sweeten to taste and press through sieve. Dissolve one package Raspberry Jell-O in one-half pint boiling water, add the cranberry pulp, and mold in individual molds or one-pint mold. Excellent with turkey or chicken.

CHERRY AND LEMON JELL-O

Dissolve a package of Cherry Jell-O in a pint of boiling water and pour into mold. Dissolve a package of Lemon Jell-O in a pint of boiling water and when cool pour into glasses or plain individual molds. Turn the Cherry Jell-O out on a large plate and arrange the individual Lemon molds and dabs of whipped cream topped with a cherry around it, as in illustration below.

This is the quaint conception of a New England housewife who wished to treat several of her friends with two different Jell-O desserts in one. To each guest she served one of the small Lemon Jell-O molds, a portion of the large Strawberry mold and one of the "dabs" of whipped cream.

Cherry and Lemon Jell-O

SPEEDING FATHER'S JOURNEY

DELICIOUS SALAD

Drain juice from one medium-sized can of white cherries, add two tablespoonfuls of vinegar, and enough water to make one pint. Heat to boiling point and add one package of Lemon Jell-O. Alternate layers of Jell-O with layers of cherries, cold chicken chopped fine and chopped celery. Mold in individual molds, or in one large mold and slice.

LUNCHEON SALAD

Dissolve a package of Lemon Jell-O in one-half pint of boiling water. Stir until dissolved. Then add two tablespoonfuls of vinegar to enough water to make one half pint and pour all together. Then add one tablespoonful of Spanish pepper. When the Jell-O begins to set add three or four slices of finely chopped cold boiled ham, one-half cup chopped raw cabbage, one-fourth cup pimento shredded, three sweet pickles chopped fine and one-half cup broken walnut meats. Serve on lettuce leaves with mayonnaise dressing.

GINGER ALE SALAD

Pour one-half cup of boiling water over one package of Lemon Jell-O, set in hot water until thoroughly dissolved, stirring all the time. Cool and add one and one half cups ginger ale. Set in a cold place until it begins to thicken, then stir in one-fourth cup finely cut nutmeats, one-fourth cup finely cut celery, one cup finely cut assorted fruits (pineapple, orange, apple, cherries or grapes), one tablespoonful finely cut crystallized ginger.

TUNA FISH SALAD

Break with a fork the tuna fish from a large-sized can. Add one-half cup celery, two pimentos, one half green pepper cut fine, a few drops of onion juice, a dash of pepper and salt to taste. Put three tablespoonfuls of vinegar in a pint measure and fill with boiling water. Dissolve a package of Lemon Jell-O in this liquid and when cold pour it over the tuna fish mixture. Fill large or individual molds. When firm turn out on lettuce leaves and serve with salad dressing.

SWEET PICKLE RELISH

Dissolve a package of Lemon Jell-O in a pint of boiling water. Chop six small sweet cucumber pickles, and, as the jelly begins to thicken, lightly fold in the chopped pickles. Mold and serve on lettuce or cress.

JELL-O HORSERADISH RELISH

Dissolve a package of Lemon Jell-O in a scant pint of boiling water and two tablespoonfuls vinegar. Add one pimento, one-half green pepper cut fine, and half a cup grated horseradish. As it begins to thicken, mold in sweet green peppers, and when set, cut in slices. Serve with meat or fish.

JELL-O ICE CREAM POWDER

Jell-O Ice Cream Powder

For Making Ice Cream

THIS POWDER for making ice cream comes from the same factory that produces Jell-O, "America's most famous dessert." Jell-O is not used for making ice cream or frozen desserts.

Jell-O Ice Cream Powder contains all the ingredients except milk for making ice cream at home. It requires no sugar, no eggs or flavoring, and no cooking.

THE EASY WAY TO MAKE ICE CREAM

Stir the contents of one package of Jell-O Ice Cream Powder into a quart of milk, or milk and cream mixed, and freeze it.

There is nothing else to add and nothing else to do in making ice cream from Jell-O Ice Cream Powder.

TWO QUARTS OF ICE CREAM

From one package of Jell-O Ice Cream Powder and one quart of milk nearly two quarts of ice cream are made. Delicious puddings and sherbets and other ices are also made of it.

On the next page there are four particularly fine recipes—one for molding ice cream in the popular "brick" form, like the Strawberry Brick on the front page of this folder, one for Peach Ice Cream, one for a delicious Lemon Pudding, and one for a delightful Lemon Sherbet.

REMEMBER THIS RECIPE

For delicious plain ice cream of Vanilla, Lemon, Strawberry or Chocolate flavor, this is the recipe: Stir the contents of one package of Jell-O Ice Cream Powder into a quart of milk, or milk and cream mixed, and freeze in the usual way.

The Jell-O Company, Inc., Le Roy, N. Y.

STRAWBERRY BRICK

Dissolve a package of Strawberry Jell-O Ice Cream Powder in a quart of milk, or milk and cream mixed, and freeze according to directions. Then pack the ice cream in the mold firmly and smoothly, so that it will become a firm brick. Put the tight cover on the mold and pack in ice and salt, three parts ice and one part salt. Let it remain there for an hour or more. To remove from the mold, immerse in warm water for an instant, turn out on a flat plate and cut with a knife which has been dipped in warm water.

For a brick of any other one flavor of Jell-O Ice Cream Powder, make and freeze the cream as directed above.

PEACH ICE CREAM

Dissolve one package of Vanilla Jell-O Ice Cream Powder and two cups of sugar in one quart of milk, or milk and cream, and freeze very thick but not hard. Pare and mash a quart of peaches and stir them quickly into the frozen cream. Turn the crank rapidly five minutes, then remove the dasher and stand away two hours to ripen.

DELICIOUS LEMON PUDDING

Put one quart of milk in double boiler (saving out one-half cup) with one package of Lemon Jell-O Ice Cream Powder and a pinch of salt. Stir all together. Let heat to scalding point. Then stir five level tablespoonfuls of cornstarch into the half cup of cold milk saved from the quart. Stir slowly, a little at a time, into the scalding milk and cook thoroughly.

LEMON SHERBET

Grate the rind of two lemons and rub into two cups of sugar. Add five cups water and boil three minutes. Strain through cheese-cloth and dissolve in it one package of Lemon or Unflavored Jell-O Ice Cream Powder. Add three-fourths cup lemon juice. When cold, freeze. Makes about three quarts.

FOUR FLAVORS AND UNFLAVORED

Jell-O Ice Cream Powder is made in four flavors—Vanilla, Strawberry, Lemon and Chocolate. It is also made unflavored, so the user may add any flavor desired.

Grocers and general storekeepers everywhere sell Jell-O Ice Cream Powder at the same price as Jell-O.

A book containing many recipes for ice creams, puddings, sherbets and ices will be sent to you free if you will write and ask us for it.

JELL-O
ICE CREAM POWDER

makes fine puddings as well as ice cream and ices

95.94.1

FOR SPECIAL OCCASIONS

Dainties for birthday and holiday parties and other special occasions are not only prepared in molds of suitable pattern, but are made in great variety by cutting thin layers of Jell-O in different shapes with pastry or cookie cutters and little tin cutters of fanciful design. To make them, pour Jell-O to a depth of at least one inch in a layer cake tin or square basin and when it has hardened turn it out on a flat plate, dip the cutter in hot water to prevent sticking and cut the Jell-O just as cookies are cut. Combinations of two different colors are made by cutting Lemon Jell-O in round or square forms and placing on them hearts of Strawberry Jell-O, or shamrocks made of Lemon Jell-O colored green, or anything appropriate to the occasion for which a cutter of proper shape can be found.

The little cutters referred to are sold in department stores and five and ten cent stores everywhere.

The following recipe for "Valentine Day Hearts" gives a good idea of the process.

VALENTINE DAY HEARTS

Dissolve a package of Lemon Jell-O and a package of Strawberry Jell-O, each in a pint of boiling water. Pour the Lemon Jell-O in a flat pan so it will be at least one inch deep, and let it harden. Pour the Strawberry Jell-O into little heart-shaped molds and let it harden. Dip a biscuit cutter in hot water and cut the Lemon Jell-O into round forms. Place each on a serving plate and with a broad knife slip one of the hearts onto each round form. Serve with whipped cream or plain, at choice. Molds will not be required if you have a heart-shaped cutter.

JELL-O IN THE SICK ROOM

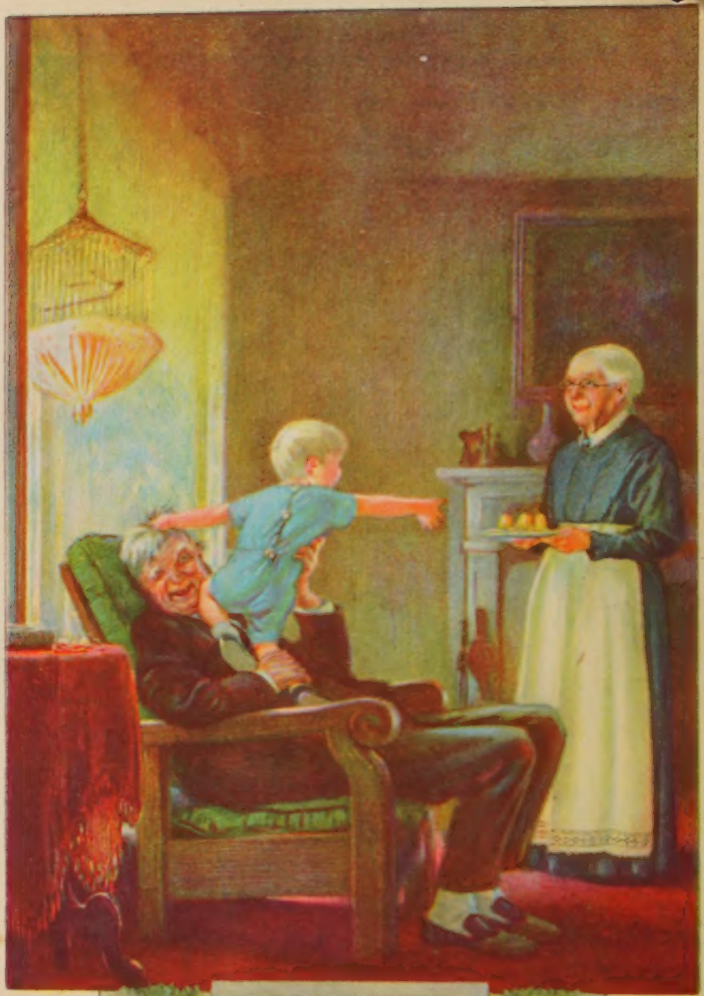
Professional nurses and dietitians long ago recognized the value of Jell-O in the hospital and sick-room dietary, and it is strongly recommended in "Pattee's Practical Dietetics," the nurses' text-book.

Certainly the color, the sparkle and the fine fruity flavor of Jell-O will tempt a finicky appetite when nothing else will.

Jell-O is sold by grocers everywhere and in all general stores.

THE JELL-O COMPANY, INC.

BRIDGEBURG, ONT. LE ROY, N. Y.



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